

VESSEL: SAPPHIRE PRINCESS  
 INSPECTION DATE: 6/22/2004  
 PORT: Ketchikan, Alaska  
 SCORE: 92/100

## CORRECTIVE ACTION STATEMENT<sup>1</sup>

NO.	LOCATION	REF.	POINTS	CRITICAL
<b>DESCRIPTION</b>				
1	<b>PROVISIONS-DECK 4 - MEAT PREPARATION</b>	20	2	No
THE PREVIOUSLY CLEANED MEAT GRINDER ATTACHMENTS WERE CORRODED IN CLEAN STORAGE. Corrosion removed and correct storage procedures given to personnel.				
2	<b>PROVISIONS-DECK 4 - MEAT PREPARATION</b>	28	0	No
THE PREVIOUSLY CLEANED MEAT GRINDER ATTACHMENTS WERE STORED IN A CONTAINER WITH POOLED WATER ON THE CLEAN SIDE OF THE THREE COMPARTMENT SINK. Staff instructed in proper storage procedures of clean equipment				
3	<b>PROVISIONS-DECK 4, MEAT PREPARATION</b>	20	2	No
THREE SHEET PANS OF RAW CHICKEN WERE AT TEMPERATURES OF 47, 48 AND 60 °F AT 8:30 AM. THE CHICKEN HAD BEEN PREPARED AT 5 AM. THE AMBIENT AIR THERMOMETERS REGISTERED 51 °F AND 50 °F. THE CHICKEN WAS PLACED INTO THE BLAST CHILLER DURING THE INSPECTION. The chicken was discarded during the inspection and crew re-trained, regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
4	<b>PROVISIONS-DECK 4</b>	26	3	Yes
SEVEN OUT OF 7 PREVIOUSLY CLEANED PLASTIC BINS WERE SOILED WITH CHICKEN PARTICLES AND GREASE RESIDUE IN THE MEAT PREPARATION ROOM CLEAN STORAGE AREA. STANDING WATER WAS ALSO NOTED IN THE CONTAINERS AS THEY WERE NESTED IN STORAGE WITHOUT FIRST AIR-DRYING. Staff in this area have been re-instructed on correct cleaning methods and the importance of inspecting cleaned items, regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
5	<b>PROVISIONS-DECK 4</b>	37	0	No
CONDENSATE WAS DRIPPING FROM THE BACK OF THE CONDENSER AND HAD FROZEN TO ICE ON THE BULKHEAD IN THE FISH FREEZER # 4729. This unit had maintenance carried out the previous day and this had led to the ice build up. Ice removed.				
6	<b>PROVISIONS</b>	26	3	Yes
THE PREVIOUSLY CLEANED FLOOR CHOPPER BOWL WAS SOILED WITH DRIED-ON FOOD DEBRIS. Staff have been re-trained on the importance and correct procedures for cleaning equipment. Regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
7	<b>PROVISIONS-FRUIT VEGETABLE PREPARATION</b>	26	3	Yes
NUMEROUS PREVIOUSLY CLEANED CHOPPER/SLICER BLADES WERE SOILED. Blades were re-washed during the inspection and staff re-trained on the correct procedures and importance of inspecting cleaned equipment. Regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
8	<b>CREW GALLEY</b>	30	0	No
THE FEMALE RESTROOM'S SELF-CLOSING DOOR DID NOT SHUT COMPLETELY. This restroom is in the Crew Mess and the self closer was repaired the same day.				
9	<b>PROVISIONS</b>	19	2	No
NUMEROUS CASES OF SODA, LIQUOR AND WINE/WATER WERE STORED ON THE DECK IN THE BEER/SODA COOLER # 3705, WINE COOLER # 3707 AND RED WINE COOLER # 3711. SINGLE SERVICE ITEMS (CUPS, NAPKINS, STRAWS, PLATES) WERE STORED ON THE DECK IN THE DRY STORES AREA ON DECK 2. The Cellar master has been instructed on correct storage procedures, and provided with additional pallets for storing outgoing items.				
10	<b>PROVISIONS-DECK 2</b>	28	0	No
CASES OF "SPA" SHAMPOO, CONDITIONER AND LOTION WERE STORED NEXT TO CASES OF SINGLE SERVICE ITEMS SUCH AS PAPER CUPS, STRAWS, PLATES, ETC. These items have been separated and the Central Hotel Storekeeper trained in this aspect of this job.				

<sup>1</sup> Corrective Action is bolded statement following description of inspection violations

NO.	LOCATION	REF.	POINTS	CRITICAL
11	<b>CREW GALLEY-SOUP STATION</b>	37	0	No
CONDENSATE HAD ACCUMULATED ON THE FRONT EDGE OF THE VENTILATION HOOD BY THE AIR DUCT. Guarantee claim V1 raised. Modification in progress with Contractor.				
12	<b>CREW POTWASH</b>	34	0	No
THE STEAM LINE TO THE POTWASH MACHINE LEAKED WATER. This had occurred just prior to the inspection as the Crew Galley had been self inspected at 4.30am. The leak was reported and has been repaired.				
13	<b>CREW GALLEY</b>	21	0	No
THE DOOR HINGE ON HOT CABINET # 41803 WAS BROKEN. This was repaired on the same day of the inspection.				
14	<b>CREW BEVERAGE LINE-FORWARD</b>	27	0	No
THE EXTERIOR LIP OF THE BEVERAGE COUNTER ICE MACHINE WAS SOILED WITH MOLD AND DRINK DEBRIS. This area was cleaned at the time of the inspection.				
15	<b>BAKERY-DECK 5</b>	26	3	Yes
THE HAND GRATER, SCOOP AND KNIFE WERE SOILED AND STORED AS CLEAN. These items were cleaned again and staff re-instructed on correct cleaning/inspecting procedures. Regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
16	<b>FOOD SERVICE GENERAL</b>	26	3	Yes
THE FLOOR MIXER COLLARS HAD NOT BEEN REMOVED FOR CLEANING. THE BAKERY AND PASTRY FLOOR MIXER COLLARS WERE SOILED WITH MOLDY LIQUID AND CORROSION. THE PREVIOUSLY CLEANED FOOD SPLASH AREAS OF THE MIXERS WERE SOILED. Wing nuts are to be fitted to the screw slots to enable easy access by cleaning staff to this area. All have been cleaned and regular routine cleaning will now take place.				
17	<b>BAKERY-DECK 5</b>	26	3	Yes
NINE OUT OF 12 PREVIOUSLY CLEANED MUFFINS PANS WERE SOILED AND STORED AS CLEAN. A PLASTIC BIN WITH SOILED BREAD PAN COVERS WAS NOTED IN THE BAKERY. STAFF STATED THAT THE BREAD PAN COVERS ARE WASHED ONCE PER WEEK. Staff was retrained on cleaning equipment and the importance of inspecting to prevent cross contamination. Bread pan covers will be washed after use. Regular re-training takes place in all aspects of food service hygiene.				
18	<b>GALLEY-DECK 5</b>	26	3	Yes
ONE PREVIOUSLY CLEANED BAIN MARIE PAN WAS NOTED SOILED AND STORED AS CLEAN. Staff were retrained on cleaning and advised of the importance of inspecting cleaned equipment. Regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
19	<b>GALLEY-DECK 5</b>	21	0	No
RED PAINT WAS PEELING FROM THE STEAM RELIEF VALVE SPRING ON THE STEAM KETTLES IN THE SOUP STATION. New springs are on order, and paint has been removed from the existing springs.				
20	<b>GALLEY-DECK 5</b>	27	0	No
THE SOUP STATION STEAM KETTLE STEAM RELIEF VALVE SPRINGS AND FITTINGS WERE SOILED AND THESE ITEMS WERE STORED AS CLEAN. These items were re-cleaned during the inspection.				
21	<b>PASTRY-DECK 5</b>	26	3	Yes
NUMEROUS SOILED UTENSILS WERE STORED AS CLEAN. All utensils were rewashed during the inspection. All utensils were re-washed during the inspection and staff was re-trained in cleaning and the importance of inspecting cleaned equipment. Regular training takes place in all aspects of food service hygiene, closer supervision and increased frequency of spot checks has been initiated.				
22	<b>GALLEY-DECK 5</b>	19	2	No
SIX CONTAINERS OF ICE CREAM WERE UNCOVERED IN THE ICE CREAM FREEZER. CRYSTALLIZED CONDENSATE WAS NOTED ON THE ICE CREAM SURFACE. CRYSTALLIZED CONDENSATE WAS NOTED ON THE DECKHEAD, BULKHEAD, LIGHT FIXTURES, AND TUBULAR SHELVES IN THE ICE CREAM FREEZER. TROLLEYS OF CREAM AND FRUIT FILLED PASTRIES WERE NOT COVERED IN THE WALK-IN REFRIGERATION UNIT. Ventilation is investigating the reason for excess ice build up. Pastry staff was advised of covering all items placed in fridges and freezers when storing.				

NO.	LOCATION	REF.	POINTS	CRITICAL
23	<b>MEDICAL</b>	08	0	No
BACKFLOW PREVENTION DEVICES WERE MISSING FROM THE DETACHABLE SHOWER HEADS IN THE WARD ROOM TOILETS IN MEDICAL.				
Backflow preventions installed.				
24	<b>POTABLE WATER - SPAS</b>	10	0	No
THE HALOGEN ANALYZER/RECORDER CHARTS HAD A SCALE OF 0-100 PERCENT FOR ALL THE SPAS. THERE WAS NO WRITTEN CONVERSION FOR INCREMENTS, BUT THE STAFF STATED THAT THE SCALE RANGED FROM 0-10 PPM. THE SAME 0-100 PERCENT CHART WAS USED FOR RECORDING PH VALUES, BUT AGAIN YOU COULD ONLY MAKE ESTIMATES OF THE VALUES. A DUAL CHART WITH VALUES FOR PH AND HALOGEN RESIDUAL WAS USED FOR ALL POOLS AND FOR THE POTABLE WATER DISTRIBUTION SYSTEM.				
PCSC sourcing product to meet these requirements.				
25	<b>POTABLE WATER - POOLS</b>	10	1	No
THERE WAS NO SHEPHERD'S HOOK PROVIDED AT THE NEPTUNE, CALYPSO, TERRACE, FUN ZONE, OR LOTUS SPA POOLS, EACH OF WHICH WAS OVER 4 FEET IN DEPTH. THE FLOTATION RINGS PROVIDED AT EACH POOL DID NOT HAVE A LENGTH OF ROPE ATTACHED SO IT COULD BE TOSSED AND RETRIEVED. ADDITIONALLY, THE FLOTATION RING AT THE NEPTUNE POOL WAS LOCATED ON A BULKHEAD IN AN AFT CORNER LOCATION AND WAS NOT EASY TO FIND.				
Shepherd's Hooks are now in place and floatation rings have rope attached. Floatation ring for Neptune's Pool has been relocated.				
26	<b>CHILDRENS CENTER - FUN ZONE</b>	10	0	No
WHEN ASKED ABOUT USAGE OF THE BABY POOL, STAFF STATED THAT SO FAR THERE WAS VERY LITTLE USE, AND THAT ONLY TODDLERS WERE BROUGHT TO THE POOL BY PARENTS. STAFF ALSO STATED THAT SWIM PANTS WERE REQUIRED TO BE WORN IF TODDLERS WERE IN DIAPERS.				
Staff have been advised that all non-toilet trained children must not be allowed to use the pools. Signage indicating this is already posted in the immediate vicinity of all pools and whirlpool spas.				
27	<b>HORIZON COURT</b>	19	0	No
AN UNSHIELDED AND UNCOVERED BOWL OF BROWN SUGAR AND A BOWL OF RAISINS WERE ON THE SELF-SERVICE HOT OATMEAL DISPLAY. BOTH WERE SUBJECT TO CONTAMINATION FROM PASSENGERS. THE BOWLS WERE IMMEDIATELY REMOVED AND RELOCATED BENEATH A SNEEZE SHIELD.				
A sneeze guard has been provided as normal practice and staff advised accordingly.				
28	<b>CALYPSO BAR</b>	22	0	No
A SPONGE WAS NOTED IN A SANITIZING SOLUTION IN THE BAR PANTRY ALONG WITH A WIPING CLOTH.				
Staff retrained on the use of sponges.				
29	<b>OUTRIGGERS BAR</b>	25	0	No
A WET WIPING CLOTH WAS FOLDED AND DRAPED OVER THE TOP EDGE OF A FILLED BUCKET OF SANITIZING SOLUTION BETWEEN USES.				
Staff were re-instructed on the correct storage of cloths while in operation.				
30	<b>WHEELHOUSE BAR</b>	36	0	No
THERE WAS LESS THAN THE MINIMUM 220 LUX OF ARTIFICIAL LIGHT AT THE FORWARD/STARBOARD CORNER OF THE COUNTER ADJACENT TO THE FRONT BAR. THIS SECTION OF COUNTER WAS USED FOR STAGING DIRTY DISHWARE ON A TRAY. THE LIGHT LEVEL COULD NOT BE RAISED TO 220 LUX. THIS ITEM WAS ALSO NOTED IN THE RECENT FINAL CONSTRUCTION INSPECTION.				
The lighting requirement's for this area is being progressed. A work squad has been requested for this work.				
31	<b>COMMENT</b>	*	0	No
General:				
We have corrected problems with our cleaning system and have initiated an active monitoring program to ensure effective and thorough cleaning and sanitizing.				

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / YSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE]